

À LA CARTE

~ OYSTER SELECTION ~

Gallagher Special
3pcs 85 6pcs 168 12pcs 298
plump | crunchy | hint of peat

Fin de Claire
3pcs 68 6pcs 132 12pcs 258
juicy | earthy | lingering aftertaste

Irish Premium
3pcs 48 6pcs 96 12pcs 188
balanced sweet | salty | mineral

~ CAVIAR SELECTION ~
(Market Price)

Sevruga (30gms)
unique flavour | notes of walnut

Kristal Gold (30gms)
rich | complex | almond notes

Ossetra Prestige (30gms)
subtle | marine flavour | hazelnut notes

~ APPETIZERS ~

Tomatoes (V) 58
herbed yogurt | tomato-basil sherbet |
roasted sunflower seeds | chili oil |
campari balsamic

Salmon Carpaccio 68
cucumber dill sherbet | aji amarillo |
watermelon radish

Lobster & Scallop 118
charred asparagus | fennel |
sauce cardinal

Foie Gras 82
caramelized onion | tomato gel |
duck liver parfait | toasted brioche

~ SOUPS ~

Consommé Royal aux huîtres 68
chicken essence | irish oyster |
root vegetable brunoise

Silky Vichysoise 58
leek | potato | aromatic butter-poached
scallop

~ MAINS ~

Pan-Seared Halibut 158
kaffir lime oil | pickled fennel |
2-year aged basmati |
lemon-saffron velouté

Tasmanian Salmon 168
citrus fennel salad | salsa vierge |
pommes pearls

Penang-Hill Farm Chicken 148
served with pan-seared foie gras |
spinach & gruyere quiche |
fettuccini | morel mushrooms

Herb Crusted Lamb 188
mint & coriander | zucchini |
confit beetroot | carrot mousseline |
pommes darphin

Black Angus Tenderloin 198
zucchini | confit beetroot |
carrot mousseline | pommes darphin |
rich red wine reduction

Canadian Blue Lobster 298
poached lobster | capellini | citrus
ponzu | ikura | charred asparagus

~ DESSERTS ~

Werner's Special 48
forest berry sherbet | strawberries |
sarawak pepper | chocolate | mango
coulis

Chocolate & Raspberry 48
berry parfait | chocolate crumble |
cherry coulis | vanilla

Sunday Memories 48
apple tart & german cheesecake |
vanilla ice cream | berry compote

~ CHEESE ~

Baked Camembert 55
tomato | garlic confit | thyme |
rosemary | walnuts

Horizon Menu

4-Courses - RM 288++

I

Heirloom Tomatoes

herbed yogurt | tomato-basil sherbet |
roasted sunflower seeds | chili oil |
campari balsamic

II

Silky Vichysoise

Leek | Potato | Fresh Cream | Aromatic
Butter-Poached Scallop

~ Sorbet Transition ~

MAIN

Pan-Seared Halibut

kaffir lime oil | pickled fennel |
2-year aged basmati |
lemon-saffron velouté

— or —

Black Angus Tenderloin

zucchini | confit beetroot |
carrot mousseline | pommes darphin |
rich red wine reduction

— or —

Penang-Hill Farm Chicken

served with pan-seared foie gras |
spinach & gruyere quiche |
fettuccini | morel mushrooms

CHOICE OF DESSERT

Chocolate & Raspberry

berry parfait | chocolate crumble |
cherry coulis | vanilla

— or —

Werner's Special

forest berry sherbet | strawberries |
sarawak pepper | chocolate | mango

— or —

Sunday Memories

homemade apple tart & german
cheesecake | vanilla ice cream | berry
compote

Panorama Signature

5-Courses - RM 488++.

I

Salmon Carpaccio

cucumber dill sherbet | aji amarillo |
watermelon radish

II

Consommé Royale aux huîtres

chicken essence | irish oyster |
root vegetable brunoise

III

Lobster & Scallop

charred asparagus | fennel | sauce
cardinal

~ Sorbet Transition ~

MAIN

Herb Crusted Lamb

mint & coriander | zucchini |
confit Beetroot | carrot mousseline |
pommes darphin

— or —

Penang-Hill Farm Chicken

served with pan-seared foie gras |
spinach & gruyere quiche |
fettuccini | morel mushrooms

— or —

Black Angus Tenderloin

zucchini | confit beetroot |
carrot mousseline | pommes darphin |
rich red wine reduction

CHOICE OF DESSERT

Chocolate & Raspberry

berry parfait | chocolate crumble |
cherry coulis | vanilla

— or —

Werner's Special

forest berry sherbet | strawberries |
sarawak pepper | chocolate | mango

— or —

Sunday Memories

homemade apple tart & german
cheesecake | vanilla ice cream | berry
compote